

Spiced Pomegranate Pork Cheeks

Recipe by: David Rose



Ingredients:

9 Cheshire Pork cheeks (trimmed)
3 ribs of celery diced
2 medium carrots small diced
1 whole diced medium yellow onion
2 whole smashed garlic cloves
3 diced Calabrian chilies
4 tablespoons olive oil
3 tablespoons Goya sofrito
1 cup Port wine
1 cup pomegranate juice
2.5 cups beef stock
1/2 teaspoon Berbere spice blend
1 tablespoon smoked paprika
1 tablespoon kosher salt
1 teaspoon cracked black pepper
1 teaspoon garlic powder
1 teaspoon onion powder

- 1.) Pat pork cheeks dry with a paper towel.
- 2.) Season pork cheeks evenly with dry spices
- 3.) In a cast iron Dutch oven, add 4 tablespoons olive oil, and turn heat to high.
- 4.) Get a nice hard sear on all sides of the pork cheeks; sear in batches to not over crowd Dutch oven. (About 3 to 4 minutes on each side)
- 5.) Remove pork cheeks from Dutch oven, reduce heat to medium high heat and add onions, carrots, celery, garlic and Calabrian chili. Sauté until fragrant, caramelized and tender. About 4 to 5 mins.
- 6.) Add sofrito and sauté for an additional 2 minutes, add port wine and pomegranate juice; reduce by a 1/3.
- 7.) Add beef stock, return to a boil and add pork cheeks back into Dutch oven, reduce to medium low simmer and braise for about 1.5 hours until fork tender.